

Mid-Hudson Food & Wine Society



Chartered in 1972

<https://www.midhudsonfood-wine.org/>

Co- Presidents - Brenda Goldstein/Rocco Romeo
Treasurer – Greg Sullivan

Vice President - Ed Hartmann
Co-Secretaries – Peg Okraski/Gerry Di Pompei

MHFWS CIA SCHOLARSHIP DINNER

Thursday, January 30th 2025 – 6:00PM

Ristorante Caterina di Medici

CIA – Hyde Park NY

<https://www.ristorantecaterinademedici.com/>

Please join your hosts, Rocco Romeo and Brenda Goldstein, at the CIA - Ristorante Caterina di Medici - for our annual MHFWS CIA Scholarship presentation event. This year's recipient is Isabella Maestri who is pursuing a Bachelor's Degree in Baking and Pastry Arts.

The menu selections were made from the selections offered to MHFWS by the chefs at the di Medici restaurant. The wines have been curated, paired (and sourced) by Tim Free.

As a refresher to our members, Tim is CIA graduate, has years of experience in the wine industry, is a noted local wine expert and educator, and a member of MHFWS. We think you'll be as excited as we are with the menu and wine selections for this event, and for returning to the Ristorante Caterina di Medici for this event.

6:00PM - Meet & Greet Reception:

Chef's choice passed hors d'oeuvres paired with Riondi Prosecco sparkling wine

6:30PM - Scholarship Presentation

6:45 – Dinner

Menu

Salad Course:

Insalata Mista

mixed greens, peppers, olives, fiore sardo, pinenuts, lemon sage vinaigrette

Wine Selection: Piero Mancini Vermentino di Gallura 2023 (Sardinia)

First Course:

Agnolotti

butternut squash, sage brown butter, kale-walnut gremolata, parmesan Reggiano

Wine Selection: Erste e Neue Muller-Thurgau 2021 (Sud Tirol - Alto Adige)

Main Course – Select One

Filetto di Maiale Arrosto

Pork tenderloin, smoked apples, crispy potato. Brussels sprouts, smoked arugula pesto

Wine Selection: Avignonesi Vino Nobile di Montepulciano 2020 (Tuscany)

Halibut en Crosta di Pistacchi

halibut, honeynut squash, charred treviso, brown butter sorrento lemon sauce

Wine Selection: Rapitala Grillo 2022 (Sicily)

Dessert Course:

Tortino di Cioccolato

warm chocolate lava cake, vanilla gelato

Wine Selection: Fonseca 2018 LBV Porto (Oporto, Portugal)

Coffee/Tea/Iced Tea

Reservation Instructions

ASAP: Email Gerry DiPompei: gdipompei@hvc.rr.com

with:

- Names of members and guests attending.
- Menu choice for each attendee:
 - Pork Tenderloin or Halibut
 - Dietary restrictions/special requests

We need this information **via email** to assure we have an accurate count and menu selection.

Make out check to:

Mid-Hudson Food and Wine Society (MHFWS)

\$110 for members (includes tax, gratuity and scholarship)

\$120 for Guests (includes tax, gratuity and scholarship)

\$95 for Designated Drivers (Includes tax, gratuity and Scholarship)

(**Please write - 'for deposit only' on signature line, back of check)

Mail check to arrive by **Monday January 20th 2025** to:

**Gerry DiPompei
1271 Salt Point Tpke
Pleasant Valley, NY 12659**

Questions: 845-635-2050